



starters

- steamed manila clams** white wine, garlic, herbs...16
- dungeness crab cake** apple fennel slaw, remoulade...16
- chilled shrimp cocktail** half-dozen jumbo shrimp...16.5 / bay shrimp...12.5 (GF)
- fried monterey bay calamari** cocktail & tartar sauce...12.5
- popcorn shrimp** cocktail & tartar sauce...13.75

soup & salad

- today's soup** cup...7.5 / bowl...13
- classic new england clam chowder with bacon** cup...8 / bowl...14
- yankee salad** romaine, radicchio, fuji apple, sweet & spicy walnuts, shaft blue cheese...10.5
- wedge salad** iceberg lettuce, shaft blue cheese dressing, bacon, scallions...12
- roasted beet salad** goat cheese, pecans, watercress, honey-orange vinaigrette...10 (GF)
- caesar salad** parmesan, croutons...10
- mixed greens** lemon basil vinaigrette, ranch, blue cheese, louie dressing...9.5 (GF)
- add to any salad:** chilled shrimp (ea)...2.75 salmon...13 bay shrimp...9.5 chicken breast...9.5

today's market fresh fish

- wild grilled salmon** brussels sprouts, bacon vinaigrette, whipped potatoes...30 (GF)
- blackened pacific rockfish** butternut squash gems, rainbow chard...26 (GF)
- pan roasted scallops** butternut squash puree, sautéed spinach, cranberry jus, sage brown butter...33 (GF)
- grilled petrale sole** sautéed spinach, roasted yukon potatoes, lemon-caper sauce...29 (GF)
- pan fried idaho trout** seven grain wild rice, sun dried cranberries, pecans, sage brown butter...27

seasonal features

- beer battered fish & chips** three pieces, fries, coleslaw, tartar sauce...19.50
- seafood tacos** cilantro-lime rice, black beans, tomatillo sauce, cumin sour cream, (GF)
blackened shrimp...17.5 / blackened rockfish...17.5
- grilled salmon sandwich** spicy remoulade, romaine, kettle chips, pickled onions...18.5
- grilled rockfish sandwich** tartar sauce, kettle chips, coleslaw...14.5
- louie salad** butter lettuce, avocado, sieved egg, louie dressing & lemon-basil vinaigrette...**shrimp**...19.75 **crab**...25
- manila clams with linguine** white wine, garlic, herbs...19.5
- fresh maine lobster roll** griddled brioche bun, kettle chips (served chilled or hot)...29
- beer battered shrimp & chips** six shrimp, fries, coleslaw, cocktail sauce...22.75
- seafood pasta** rock shrimp, calamari, scallops, rockfish, spicy tomato sauce...24
- grilled chicken breast** broccolini, whipped potatoes, whole grain mustard butter...19 (GF)
- half pound chuck burger** fries...14.5 / petite chuck burger 4 oz. with fries...12
- grilled chicken sandwich** bacon, jack cheese, pickled onions, kettle chips...15
- Oysters... 6 for 23.** kumamoto shigoku beausoleil (GF)

*The State of CA would like you to know that due to the drought, we are to serve water only upon request
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

josh cilley, general manager | michael romak, chef

cocktails

- negroni** calyx gin, campari, cinzano rosso vermouth, orange bitters...12
- spicy margarita** bribon tequila, bauchant orange liqueur, agave, lime juice, jalapeno slices...11
- partridge in pear tree** calyx gin, st. germain elderflower liqueur, soda water, rosemary...12
- pisco cocktail** capurro pisco, pomegranate syrup, pineapple & lemon juice...12
- gentleman’s manhattan** gentleman jack tennessee whiskey, carpano antica vermouth, orange bitters, luxardo cherry...13
- yankee mule** vodka, cinnamon clove ginger syrup, ginger beer, lime juice...11

draft beer

- north coast scrimshaw** pilsner, fort bragg...7
- fieldwork** rotating ipa, berkeley...8
- mad river steelhead** extra pale ale, humboldt county...7
- yankee pier** rotating tap...7

bottled beer

- anchor steam**, san francisco...5.75
- ballast point** sculpin ipa, san diego...7.5
- sierra nevada** pale ale, chico...5.75
- coors light** colorado...5
- corona** pale lager, mexico...5
- stella artois** pilsner, belgium...6

non-alcoholic

- fresh blended lemonade**...4.5
- raspberry or strawberry blended lemonade**...5.25
- republic of tea decaf ginger peach iced tea**...5.75
- housemade cherry-limeade**...4.75
- ibc root beer**...4.5
- san pellegrino sparkling water** half liter...4.5 / liter...7.25
- bundaberg ginger beer**...5

sparkling wine, champagne

- gloria ferrer** blanc de blancs, carneros nv...12.75
- mionetto** prosecco, doc, italy...9.75

white & rose wine

gls/ carafe/ btl

- trefethen** dry riesling, “oak knoll district”, napa valley 2017 11.75 / 22.5 / 45
- barone fini** pinot grigio, valdadige, italy 2017...8.75 / 16 / 32
- ferrari carano** fume blanc, sonoma county 2017...9.75 / 18 / 36
- rutherford hill** chardonnay, napa valley 2015...12.75 / 24.5 / 49
- sonoma - cutrer** chardonnay “russian river ranches”, sonoma coast 2016...14.5 / 28 / 56

red wine

- byron** pinot noir, santa barbara county 2015...11.25 / 21.5 / 43
- drumheller** merlot, columbia valley 2015... 9 / 17 / 34
- seghesio** zinfandel, sonoma county 2016...11.75 / 22.5 / 45
- diseno** malbec, mendoza, argentina 2017...8.75 / 16 / 32
- fortress** cabernet sauvignon, sonoma county 2013...14 / 27 / 54